



*Big Sky, Montana*

## Appetizers

Wisconsin Brie Baked in Puff Pastry topped with Toasted Walnuts  
Served with a Granny Smith, Apricot, Raisin & Caramelized Red Onion Compote or Red Wine Butter 12.00

New Zealand Green Shell Mussels & Clams Steamed in White Wine with Garlic,  
Butter, Herbs & Fresh Tomatoes 13.75

House Smoked Trout on Potato Pancake topped with Crème Fraiche, Dill & Scallions 10.00

Wild Mushroom Risotto with Fresh Grated Parmesan  
Drizzled with Extra Virgin Rosemary Oil 11.75

Gourmet Game & Cheese Plate ~ Assorted Game Sausages & Specialty Cheeses  
with Smoked Tomato and Fresh Basil Relish, Lavosh 16.00

## Salads

The Cabin Salad ~ Roasted Onions and Local Chevre on a  
Hearty Salad of Greens, Toasted Almonds and Vegetables  
Tossed with Our House Made Huckleberry Vinaigrette Dressing 9.25

House Salad ~ Mixed Greens, Carrot Ribbons,  
Tomato Wedges, Red Onion, Croutons 8.25

Caesar Salad ~ Romaine, Grated Reggiano & Croutons  
Tossed in our Signature House Made Caesar Dressing 9.25

Dinner Salad ~ Mixed Greens, Oven Roasted Tomatoes, Gourmet Olives, Thinly Sliced Prosciutto,  
Feta Cheese, Red Onion, Carrot Ribbons, Croutons, Tossed with Huckleberry Vinaigrette 17.00

Cup of Soup Du Jour 5.75

## Entrees

Pan Seared Pheasant Breast with Apple Brandy Cream Sauce,  
Wild Rice, Fresh Vegetable 28.75

Chipotle Cornmeal Encrusted Rainbow Trout with a Black Bean & Bacon Puree,  
Cilantro Crème Fraiche, Soft Polenta, Fresh Vegetable 27.00

Pan Seared Walleye with a Lump Crabmeat Beurre Blanc,  
Wild Rice, Fresh Vegetable 29.75

Braised and Slow Roasted Elk Shank over Roasted Garlic Mashed Potatoes 30.50

8 Oz. Grilled Tenderloin ~ Served with Roasted Garlic Mashed Potatoes, Fresh Vegetable 35.50  
Optional Accompaniments ~ Red Wine Butter & Cracked Black Pepper,  
Béarnaise, Sautéed Mushrooms, Buttermilk Blue Cheese Add 3.00

Twin Petite Filets Served with Two Sauces ~ Red Wine Butter and Béarnaise  
Roasted Garlic Mashed Potatoes, Fresh Vegetable 36.50

Grilled 14-16 oz. Dry Aged Bison Cowboy Steak topped with House Made Onion Ring  
Garlic Mashed Potatoes, Fresh Vegetable 49.50

Free Form Lasagna ~ Layers of Fresh Vegetables between Roasted Red Pepper Sauce,  
Sliced Zucchini, Topped with Gorgonzola Cream Sauce 24.00

20% Gratuity will be added to parties requesting separate checks  
A split plate charge of \$5.50 includes the accompanying sides together with half the entrée  
All menu items and prices subject to change without notice